

## Entrée

### **Turkish Bread V 9**

Fresh herb & garlic butter, baked shaved parmesan

### **Bruschetta V 12**

Slow roasted roma tomatoes, caramelised onions, ricotta, balsamic glaze

### **Soup of the Day 11**

With toasted sourdough

### **Oysters 3 – 13 / 6 – 25 / 9 – 37**

Kilpatrick **GF DF**

Natural w fresh lemon **GF DF**

Spinach mornay **GF**

### **Shredded Crispy Calamari DF e 16 / m 30**

Soba noodle salad, nam jim dressing, honey sriracha mayo  
(Gluten free option available)

### **Portobello Mushroom Arancini V e 18 / m 34**

Deep fried risotto balls, rich Napoli sauce, saffron aioli

### **Garlic Prawns & Calamari GF 18**

Creamy garlic sauce, white wine, baby spinach, lemon oil, steamed jasmine rice

## Mains

### **Prawn & Chorizo Pappardelle 34**

Red pesto cream, baby spinach, semi sundried tomatoes, parmesan crumble

### **Lemon Pepper Spiced Barramundi GF DF 36**

Sautéed fennel & sweet potato, broccolini, citrus salsa verde, saffron aioli

### **Haloumi Stuffed Chicken Breast GF 34**

Romesco, saffron hollandaise, broccolini, herb crusted crushed chats

### **Tempura Soft Shell Crab 35**

Crispy Japanese batter, steamed bok choy, fragrant jasmine rice, mild chilli & tomato Asian coulis (gluten free option available)

### **Cauliflower & Spinach Pakora GF V 28**

Chickpea & sweet potato stew, Asian greens, poppadums, cucumber yoghurt (Vega option)

### **Char Grilled Steak**

#### **300g Porterhouse 34**

#### **300g Wagyu Rump 38**

With herb tossed chats, mixed seasonal greens w butter,

Your choice of sauce: Dianne **GF**, Pepper **GF**, Mushroom **GF**, Bearnaise **GF**

### **Steak Topper 12**

- Garlic prawns & calamari

- Shredded crispy calamari

- Lemon pepper spiced prawn skewers

### **Sides 8**

- Beer battered chips w sweet chilli aioli

- Herb tossed chats

- Steamed mixed greens w sweet soy

- Salad – roasted sweet potato, pine nuts, cherry tomato, dried cranberries, mesclun w citrus dressing

## Desserts

**Warm Flourless Chocolate Pot GF 16**

Pistachio wafer, mixed berry compote, vanilla bean ice-cream

**Aromatic Coconut Rice GF DF 15**

Cream coconut rice pudding, jackfruit, berry coulis, toasted coconut

**Sticky Date & Ginger Pudding 16**

Salted butterscotch sauce, macadamia nut brittle, Chantilly cream

**Australian Cheese Board 26**

Accompanied with apple chutney, dried & fresh fruit, crackers, grissini

**House Affogato GF 16**

Your choice of Liqueur, Vanilla Bean Ice Cream, Espresso Coffee

## Tea & Coffee

Cappuccino, Flat White, Long Black, Latte	Cup	5
	Mug	6
Pot of Tea – English Breakfast, Earl Grey, Green or Peppermint		5
Espresso /Long Black		4.5
Mocha / Chai Latte / Hot Chocolate		6
Lactose Free, Almond, Soy Milk		0.5
Syrups – Caramel, Vanilla, Hazelnut		0.8

## Liqueur Coffee

16

Roman – Galliano  
Mexican – Kahlua  
Irish – Whiskey  
Italian – Amaretto  
French – Brandy  
Spanish – Licor 43

## Ports & Liqueurs

Galway Pipe Port	8
Grandfather Port	15
Morris Tokay	9
Yalumba Antique Muscat	14